



CHÂTEAU SIXTINE

Châteauneuf-du-Pape



Château Sixtine *White* 2014

Région : Rhône Valley

Appellation : Châteauneuf-du-Pape

Grapes Varieties : 100% Roussanne

Degree : 14,5%

Yields : 32/35hl/ha

Wine Making : Reasoned culture principles. Traditional hand picking into small crates. Using a sort table. Direct pressing. Fermentation and Aging in oak barrels, Aging on lees. Regular batonage.

Terroir : Sand and clay, clayish limestone.

Weather conditions: A mild, rainy winter, followed by a warm dry spring (54 mm rainfall only, over 3 months). Everything was in place for the harvest to start early, but the weekly rains of summer (158 mm in July / August) and the cool nights, accompanied by sunshine below seasonal averages, have in a few weeks made the Vintage lost its precociousness and was harvested belatedly.

Production : 2520 bottles (75cl).

Food matches : Aperitif, fish, seafood (scallops gratin), norway lobster, white meats, poultry, truffle dishes, asparagus tarts, goats cheeses.

Ageing : Ageing from 2015 to 2025.

